

SOUPS

LOBSTER BISQUE
Fresh herbs, cream, sherry in a rich stock 7.5

KOBE BEEF CHILI (GF)
Mozzarella, scallions 7.25

FRESH TOMATO BASIL
Shaved Romano, drizzled herb oil 6.25

CHICKEN NOODLE SOUP *NEW*
Shredded chicken, celery, carrots,
onions, egg noodles 7

SHAREABLES

MED ARTISAN FLATBREAD (V)
Artisan thin crust, roasted falafel, Tzatziki,
chickpea hummus, Romaine, pickled turnips,
Roma tomatoes, EVOO, parsley 8

CURRIED CAULIFLOWER (V) 7

CRISP BRUSSELS SPROUTS (V)
Romano, walnuts, balsamic glaze 8

TRUFFLE FRIES
Romano cheese 6.5

MEATBALLS & MARINARA
Romano, crostini 7.5

GARLIC CHEESE BREAD (V) 8

MED DIP SAMPLER (V)
Chickpea hummus, lebni, and roasted eggplant
hummus, served with EVOO and
grilled herb flatbread 9.25

LEBNI SOFT CHEESE (V)
Zaatar, served with EVOO and grilled
herb flatbread 8

SWEET CHILI WINGS
Sweet chili glaze, sesame
seeds, scallions 8.5

CRISPY CHICKEN TENDERS
Basil ranch 7

TACOS

GRILLED SHRIMP TACOS*
Pico de gallo, avocado, red cabbage, cheddar,
cilantro, chipotle pesto sauce, flour or corn tortillas,
served with spiced vegetarian beans 10.5

CRISPY FISH TACOS*
Tomato-avocado salsa, Napa cabbage, cilantro,
chipotle aioli, cheddar, kflour or corn tortillas,
served with spiced vegetarian beans 10

SHORT RIB TACOS
Pineapple, red cabbage, tomato-avocado
salsa, cilantro, flour or corn tortillas,
served with spiced vegetarian beans 10.5

MINI DUCK TACOS
Feta, Roma tomatoes, Napa cabbage,
lebni, cilantro ranch 9.25

PITAS

All pitas served on grilled herb flatbread and quinoa tabouli

CHICKEN PITA*
Grilled chicken breast, Romaine,
Zaatar, lebni, Roma tomatoes, Kalamata olives,
Tzatziki sauce, parsley 10

BRISKET PITA
Garlic sauce, jalapeños, red cabbage, pickled
red onions, cilantro 11

MED VEGGIE PITA (V) *NEW*
Romaine, bell peppers, feta,
red onions, Kalamata olives, Caesar 10.5

FALAFEL PITA (V) *NEW*
Romaine, tahini sauce, pickled turnips,
Roma tomatoes, parsley, mint 10.75

HUMMUS

All hummus served with EVOO and grilled herb flatbread

CHICKPEA HUMMUS (V)
Paprika, parsley 8

CAULIFLOWER HUMMUS (V) *NEW*
Golden raisins, curry, pine nuts, mint 8.25

HUMMUS SAMPLER (V) *NEW*
Chickpea, cauliflower and artichoke hummus 9.25

ROASTED EGGPLANT HUMMUS (V)
Paprika, parsley 8

ARTICHOKE HUMMUS (V) *NEW*
Sun-dried tomatoes, parsley 8.25

BAGUETTE SANDWICHES

All sandwiches served with French fries and coleslaw with almonds, raisins, and cumin

SMOKED TURKEY
Chipotle aioli, mozzarella, red leaf lettuce,
basil, Roma tomatoes 10

STEAK *NEW*
Caramelized onions, arugula,
Dijon, demi glacé 11.5

SHORT RIB
BBQ sauce, coleslaw, pickled
red onions 11

TUNA SALAD *NEW*
Tuna salad spread, walnuts, cheddar 10.5

(V) VEGETARIAN (GF) GLUTEN-FREE  SPICY

SAMMYS

PLAYERS MENU

SALADS

Take Home our Salad Dressing 6. Non-Fat Honey Mustard Dressing Available Upon Request
Add Half Chicken Breast +3.5, Full Chicken Breast +4.5, Shrimp (4) +6

BOB'S COBB SALAD (GF)
Romaine, egg, Roma tomatoes,
Gorgonzola, avocado, smoked turkey,
scallions, crispy prosciutto, basil ranch
INDIVIDUAL 10.5 LARGE 17.25

BALSAMIC GRILLED CHICKEN* (GF)
Mixed greens, Gorgonzola, walnuts,
basil, balsamic vinaigrette
INDIVIDUAL 10.75 LARGE 17.25

CHINESE CHICKEN SALAD*
Napa cabbage, bok choy, carrots, bell peppers,
sesame seeds, cilantro, scallions, crispy
noodles, Mandarin oranges, soy Asian dressing
INDIVIDUAL 10.5 LARGE 17.25

GREEK SALAD (V) (GF)
Romaine, spinach, bibb lettuce, red onions,
Kalamata olives, tomatoes, cucumbers,
pepperoncinis, feta, vinaigrette
INDIVIDUAL 9 LARGE 15.5

PASTAS

Whole wheat or gluten-free (GF) pasta available upon request for pasta dishes

CHICKEN FETTUCCINE ALFREDO*
Garlic, Romano, alfredo sauce, fettuccine, Roma
tomatoes, parsley 13.75

CHICKEN TEQUILA FETTUCCINE*
Spinach fettuccine, bell peppers, red onions,
jalapeños, cilantro, tequila-lime
cream sauce 13.75

SPAGHETTI & MEATBALLS
Beef and pork meatballs, marinara sauce,
Romano, basil 13

GRILLED SHRIMP SALAD* (GF)
Mixed greens, scallions, bell peppers, spinach,
Roma tomatoes, feta, cilantro, sunflower seeds,
balsamic vinaigrette
INDIVIDUAL 10.75 LARGE 18

CAESAR SALAD [(GF) without croutons]
Romaine, croutons, Romano,
Caesar dressing
INDIVIDUAL 9 LARGE 15.5

SPICY THAI GRILLED CHICKEN SALAD*
Mixed greens, carrots & zucchini, Roma
tomatoes, peanuts, bean sprouts,
cilantro, mint, Thai dressing
INDIVIDUAL 10.5 LARGE 17.25

THE ORIGINAL CHOPPED CHICKEN* (GF)
Lettuce, Roma tomatoes, mozzarella,
vinaigrette, choice of sun-dried tomatoes or
Kalamata olives
INDIVIDUAL 10.75 LARGE 17.25

FROM THE LAND

^ Coleslaw contains nuts - lettuce cups may be substituted

STEAK FRITES*
Served with truffle fries and demi glacé 16.25

BONE IN SHORT RIB
Cheesy grits, olive tapenade,
baby carrots, basil, mint 14.5

OAK ROASTED CHICKEN BREAST (GF)
Roasted with crisp Brussels sprouts, tri-color
potatoes, balsamic glaze 12

LAMB CHOPS* (GF)
Grilled with crisp Brussels sprouts, tri-color
potatoes, balsamic glaze 15.5

FROM THE SEA

OAK ROASTED SALMON FILET*
Asian salad, edamame,
cucumbers, ponzu sauce 15

CRUSTED TILAPIA*
Quinoa tabouli, lemon juice, EVOO,
Roma tomatoes, tahini sauce 12.75

12oz PRIME BEEF *
Prime New York steak served with truffle fries
and demi glacé 60

MINI WAGYU BEEF HAMBURGERS*
Chipotle aioli, served with French fries
and coleslaw^ 10
Add Gorgonzola or cheddar +1

WAGYU CHEESEBURGER*
Double patty, cheddar, lettuce, Roma tomatoes,
onions, 1000 Island, Bread & Cie brioche bun,
served with French fries and coleslaw^ 11.75
Substitute a meatless patty +1

OAK ROASTED SEA BASS* (GF) *NEW*
Spiced vegetarian cannellini beans with
onions, bell peppers, jalapeños 17.75

OAK ROASTED TROUT* (GF)
Lebni, cauliflower couscous, golden raisins,
EVOO, curry 14.5

ASIAN INSPIRED

SALT & PEPPER WINGS
Chili flakes, crispy garlic 8.5

PORK DUMPLINGS
Cilantro, green onions, Roma tomatoes,
ponzu chili sauce 7.5

CRISPY SPRING ROLLS
Seasoned beef mix with sweet chili sauce 6.5

CHICKEN LETTUCE CUPS
Wok aromatics, water chestnuts, scallions,
sesame seeds, black bean hoisin sauce 8.75

ENTRÉES

ROAST DUCK WONTON NOODLE SOUP
Duck broth, egg noodles, duck confit, wontons,
baby bok choy 14.5

BEEF PHO*
Beef broth, rice noodles, rough flank, beef
meatballs, tripe, rare steak, cilantro, green
and white onions 12.75

GRILLED PORK CHOP*
Marinated pork loin, rice, pickled slaw,
spicy slaw 10.5

GRILLED SHORT RIB*
Marinated boneless short rib, rice, pickled
slaw, spicy slaw 12.75

KUNG PAO CHICKEN
Bell peppers, onion, red chili, peanuts,
spicy caramelized rice vinegar sauce with
steamed rice 14

SALT & PEPPER SHRIMP
Wok fried shrimp, rice, bell peppers, garlic,
five spice salt 14.75

WOODFIRED PIZZA

CHOOSE YOUR CRUST

- All pizzas made with our famous hand-made dough & mozzarella cheese -
Gluten-Free +4.5 (GF) | Artisan Thin Crust +2.5 | Cauliflower Crust +4.5 OTHER OPTIONS:
Vegan Cheese +2 | Low Fat Mozzarella Cheese +2

NEW YORK STYLE
Wild mushrooms, all-natural pepperoni,
salami, Italian sausage,
house-made tomato sauce 11.25

ORGANIC ARUGULA & PEAR
Prosciutto, Gorgonzola, arugula
Balsamic dressing 9.95

SICILIAN
All-natural pepperoni, Italian sausage, bell
peppers, house-made tomato sauce,
red onions 11

ROYAL HAWAIIAN
Golden pineapple, Canadian bacon,
house-made tomato sauce 9.75

LADOU'S BARBECUE CHICKEN
Smoked Gouda, BBQ sauce,
red onions, cilantro 10.75

THAI CHICKEN
(Gluten-free option not available)
Julienned vegetables, peanuts, lime juice,
cilantro, scallions, fresh mint,
spicy Thai peanut sauce 9.95

FOUR CHEESE (V)
Smoked Gouda, Romano,
mozzarella, Gorgonzola 9.95

ALL-NATURAL PEPPERONI
Oregano, house-made tomato sauce 11

SPICY ITALIAN SAUSAGE
Oregano, house-made tomato sauce 10.25

MOZZARELLA CHEESE (V)
Basil, house-made tomato sauce 9.5

MARGHERITA (V)
Roma tomatoes, roasted garlic sauce, basil 10

ARTISAN THIN-CRUST PIZZAS

GOAT CHEESE (V)
Wild mushrooms, garlic, spinach, red
onions, chili oil 9.95

SMORES SWEET PIZZA
Dark chocolate, marshmallows, graham
cracker crumble 9

SUN-DRIED TOMATO (V)
Goat cheese, pine nuts, sun-dried
tomatoes, basil 9.95

APPLE PIE SWEET PIZZA
Apples, cinnamon, nutmeg, streusel
topping, vanilla ice cream,
caramel drizzle 9

DESSERT

MESSY SUNDAE (GF) 7.5

COTTON CANDY 4.5

KANAFEE
Shredded phyllo, ricotta & mozzarella, coconut, orange
blossom syrup, toasted brioche, pistachios 9.75

*Eating undercooked meat/seafood may increase risk of food borne illness, especially if you have certain medical conditions. Sammy's is committed to providing locally sourced, organic or sustainable items wherever possible. All cuisine

BREAKFAST

AVOCADO TOAST (V)

Mashed avocado, chimichurri, arugula, almonds, olive oil 7.5

VEGGIE HASH (V) 🌶️

2 up eggs, Brussels, bell pepper, potato, mushroom, black beans, jalapeño, frisee, goat cheese 9.95

SMOKED BRISKET HASH*

Potatoes, red onions, bell peppers, rosemary, 2 up eggs, chipotle cream 10.75

DENVER-ISH SCRAMBLE*

Canadian bacon, Portuguese linguica sausage, tomato, bell pepper, red onion, cheddar, parmesan truffle potatoes 9.75

STEAK & EGGS*

Flat iron steak, 2 eggs, parmesan truffle potatoes, roasted tomato 13.75

PLAIN JANE*

2 eggs, bacon or Portuguese linguica sausage, parmesan truffle potatoes or fruit, roasted tomato 9

THE BREAKFAST SAMMY*

Cheddar, scrambled eggs, smoked turkey, Canadian bacon, brioche bun, parmesan truffle potatoes 9.25

STRAIGHT UP FRENCH TOAST (V) 7.25

STUFFED FRENCH TOAST (V)

Brioche, fresh berries, mascarpone, vanilla, fresh cream, passion-fruit caramel 9.75

FRENCH TOAST COMBO*

French toast, 2 eggs any style, choice of bacon or Portuguese linguica sausage 9

CHOCO CHOCOLATE CHIP PANCAKES

Chocolate ganache, chocolate chips, cocoa, powdered sugar, fresh cream 7.25

STRAIGHT UP PANCAKES (V) 6.75

PANCAKES COMBO*

Pancakes, 2 eggs any style, choice of bacon or Portuguese linguica sausage 9

THE BREAKFAST BURRITO*

Scrambled eggs, black beans, potato, cheddar, mashed avocado, salsa fresca, sour cream

Served wet with your choice of red or green salsa 10.5

Add your choice of meat +3
Bacon, Linguica sausage, Barbacoa

CHILAQUILES* (GF) 🌶️

Salsa verde, corn tortilla, cilantro, 2 up eggs, chipotle cream, beef barbacoa, cotija 9.95

THE BREAKFAST QUESADILLA*

Flour tortilla, scrambled eggs, cheddar, mozzarella, green chiles, beef barbacoa, potato, mashed avocado, salsa fresca, sour cream 9

BREAKFAST COCKTAILS

BLOODY MARY Vodka, bloody mary mix	11
MIMOSA	10
LAVENDER LEMONADE MIMOSA	11
CREAMSICLE MIMOSA	11
CALIFORNIA CHAMPAGNE, KORBEL (SPLIT)	11

* Eating undercooked meat/seafood may increase risk of food borne illness, especially if you have certain medical conditions.

Warning: Drinking distilled spirits, beer, coolers, wine and other alcoholic beverages may increase cancer risk and, during pregnancy, can cause birth defects. For more information go to www.P65Warnings.ca.gov/alcohol

DRINK BEER

🔪 Available in bottle

FIRESTONE 805
(Blonde Ale, ABV 4.7%) Paso Robles, CA **7**

BLUE MOON
(Belgian White, ABV 5.4%) Golden, CO **7**

SIERRA NEVADA
(Pale Ale, ABV 5.6%) Chico, CA **7**

BALLAST POINT SCULPIN
(IPA, ABV 7%) San Diego, CA **7.5**

LAGUNITAS
(IPA, ABV 6.2%) Petaluma, CA **7**

REVISION IPA 2
(DIPA, ABV 8%) Reno, NV **8.25**

STONE DELICIOUS IPA
(IPA, ABV 7.7%) San Diego, CA **7**

DRAKES DENOOGINIZER DIPA
(Double IPA, ABV 9.75%) San Leandra, CA **8.5**

HOP VALLEY STASH PANDA
(IPA, ABV 6.5%) Springfield, OR **7.5**

NEW GLORY GUMMY WORMS
(IPA, ABV 7.2%) Sacramento, CA **7.5**

KNEE DEEP BREAKING BUD
(IPA, ABV 6.5%) Auburn, CA **7.5**

MODELO
(Lager, ABV 4.4%) Mexico **6.50**

GUINNESS 🔪 (only)
(Stout, ABV 4.2%) Ireland **7**

HEINEKEN 🔪
(Lager, ABV 5.4%) Netherlands **6.5**

CORONA 🔪
(Lager, ABV 4.5%) Mexico **6.5**

BUD LIGHT 🔪
(Lager, ABV 4.2%) St. Louis, MO **6**

COORS LIGHT 🔪
(Lager, ABV 4.2%) Golden, CO **6**

HOUSE PREMIUM LAGER
(Pale Lager, ABV 4.8%) Denver, CO **5.5**

HEINEKEN ZERO 🔪 (only)
(Non-Alcoholic Lager) Netherlands **6**

NEW BELGIUM BREWING CO HAZY
(IPA, ABV 7.5%) Fort Collins, CO **7**

WHITE CLAW HARD SELTZER
Assorted Flavors (12oz, ABV 5%) **7**

ROTATING SEASONAL SELECTION **7.5**

DRINK WHITE WINE

6oz 9oz 🔪

MANAGER SPECIAL **9.5 13.5 --**

CHARDONNAY, MEIOMI, CA **12 16.5 43**

CHARDONNAY, DAOU VINEYARDS, PASO ROBLES **12 16 44**

CHARDONNAY, ROMBAUER VINEYARDS, CARNEROS **18.5 25.5 67**

MOSCATO, BERINGER, NAPA VALLEY **9.5 13.5 31**

PINOT GRIGIO, COPPOLA BIANCO **10.5 14.5 37**

RIESLING, CHATEAU ST. MICHELLE, WA **10 13.5 36**

SAUVIGNON BLANC, KIM CRAWFORD, NEW ZEALAND **13.5 20 51**

SAUVIGNON BLANC, ROTH, ALEXANDER VALLEY **11.5 15.5 41**

DRINK RED WINE

6oz 9oz 🔪

MANAGER SPECIAL **9.5 13.5 --**

CABERNET SAUVIGNON, BROADSIDE, 2014 PASO ROBLES **11 15 34**

CABERNET SAUVIGNON, DAOU VINEYARDS, PASO ROBLES **15 19.5 54**

CABERNET SAUVIGNON, MOLLYDOOKER MAITRE D', AUSTRALIA **-- -- 63**

CABERNET SAUVIGNON, CAYMUS, 2014, NAPA **-- -- 151**

RED BLEND, THE PESSIMIST, DAOU VINEYARDS, PASO ROBLES **14 19 52**

MERLOT, 14 HANDS, WASHINGTON **9.5 13.5 33**

PINOT NOIR, MEIOMI, 2015, CALIFORNIA **14.5 19.5 49**

PINOT NOIR, FLOWERS, 2014, SONOMA COAST **-- -- 116**

ZINFANDEL, CLINE CELLARS ANCIENT VINES SONOMA **12 15.5 41**

ZINFANDEL, ROMBAUER, 2014, NAPA **-- -- 71**

SPARKLING WINE

SPARKLING, MUMM NAPA BRUT PRESTIGE (SPLIT) **17**

SPARKLING, J.P. CHENET BRUT, FRANCE **43**

SPARKLING, ROEDERER ESTATE "LE ERMITAGE", ANDERSON VALLEY **85**

CHAMPAGNE, VEUVE CLICQUOT, BRUT, YELLOW LABEL REIMS, FRANCE **110**

CHAMPAGNE, DOM PERIGNON BRUT, 2006 **295**

SIGNATURE COCKTAILS

ALL COCKTAILS 11

LONG ISLAND ICED TEA

Vodka, Rum, Tequila, Gin, Triple Sec, Simple Syrup & Lemon Juice

SAMMY'S BLOODY MARY

Vodka & Bloody Mary Mix

RED ROCK SUNSET

Rum, Triple Sec, Peach Schnapps & Pineapple Juice

MOJITO

Club Soda, Simple Syrup, White Rum, Lime Juice & Mint

MOSCOW MULE

Vodka, St. Germain, Ginger Beer & Lime Juice

MARGARITA

Tequila, Orange Liqueur, Lime Juice & Salt

OLD FASHIONED

Bourbon, Simple Syrup, Bitters, Orange & Cherry

MANHATTAN

Bourbon, Sweet Vermouth, Angostura Bitters & Cherry

MICHELADA

Modelo & Bloody Mary Mix

APEROL SPRITZ

Aperol, Prosecco, Club Soda & Orange Peel

LEMON DROP

Vodka, Triple Sec, Simple Syrup, Lemon Juice & Sugar

RASPBERRY MARTINI

Vodka, Raspberries, Agave Nectar & Lemon

NEGRONI

Gin, Sweet Vermouth, Campari & Orange Peel

DIRTY MARTINI

Gin, Dry Vermouth, Olive Juice & Olives

BEVERAGES

COFFEE 3.5

CAPPUCCINO 4

ESPRESSO Single 2.5 / Double 4

BOTTOMLESS SOFT DRINKS 3.5
Coca-Cola products

SPARKLING WATER 500ml 5/ 1L 7

BOTTLED WATER Still, 500ml 4

NUMI FAIR TRADE ORGANIC HOT TEA Assorted 3.5

ICED TEA 3.5
Organic Black or Passion Fruit

MILK 3.25

Important Information about Sammy's Gluten-Free Menu: Our chef has trained all kitchen staff on gluten-free preparation in regards to cross contamination. Our chefs are diligent when preparing gluten-free items and aware of the dangers of cross contamination. Although the staff is informed and properly trained, there is always the possibility of cross contamination due to the fact that Sammy's is not a gluten-free establishment. Please mention to your server if you have gluten sensitivities, so the kitchen staff may be alerted.